

## **Mayonnaise (Brian Keck)**

1 t. sugar  
1 t. salt  
½ t. dry mustard  
dash of cayenne  
2 egg yolks  
1 ½ T. vinegar  
2 c. oil  
2 T. lemon juice

Combine sugar, salt, mustard, and cayenne in bowl, blend in egg yolks. Add vinegar slowly, stirring constantly. Slowly beat in ¼ c. oil, a teaspoon at a time, with electric mixer at medium speed. Beat in remaining oil a small amount at a time until mixture thickens. Be sure mixture is smooth before making next addition of oil. Stir in lemon juice. Store covered, in refrigerator. Makes 2 cups.